

Claims

1. A method for producing from a vegetable a vacuum packed pre-boiled vegetable product, comprising:
 - 5 a. removing the peel from the vegetable,
 - b. contacting the vegetable with an effective amount of an enzyme composition comprising an oxidoreductase enzyme; and,
 - c. vacuum packaging the enzyme-treated vegetable,wherein the enzyme-treated vegetable are boiled before or after step (c) to produce a vacuum packed pre-boiled vegetable product.
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2. A method for packaging a vegetable product, comprising:
 - a. adding to the vegetable product an effective amount of an enzyme composition comprising an oxidoreductase enzyme; and,
 - b. vacuum packaging the vegetable productwherein the vegetable are boiled before or after step (b) to produce a vacuum packed pre-boiled vegetable product.
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3. The method of claims 1-2, wherein the vegetable is a potato.
4. The method of claims 1-3, wherein the oxidoreductase enzyme is an enzyme selected from the list consisting of; glucose oxidase, galactose oxidase, hexose
20 oxidase, carbohydrate oxidase, pyranose oxidase, amino acid oxidase, and laccase
5. The method of claims 1-4, wherein the glucose oxidase is derived from *Aspergillus* sp., preferably from *Aspergillus oryzae* or *Aspergillus niger*, or from *Bacillus* sp., preferably from *Bacillus licheniformis*.
6. The method of claims 1-5, wherein further an effective amount of a catalase enzyme
25 is present in the enzyme composition.
7. The method of any of claims 1-6, further comprising cutting the peeled vegetable into pieces, such as slices or strips.
8. A vacuum packed pre-boiled vegetable product obtained by the method of any of claims 1-7.